HERRING FISHERY.

By reason of the lessened importation of pickled herring from abroad, consequent upon the extraordinary demand for such products in other countries, American consumers could not be supplied to the full extent of their demands. In order to stimulate production, and to enable the packers to prepare a commodity acceptable to the general trade and thus in a measure offset the shortage of imported herring. the Government secured the services of Mr. Aug. H. D. Klie, a recognized expert in the preparation of herring by the Scotch cure. Early in May, he was sent to Alaska, which was regarded as the most promising field for exploitation and development. and was authorized to make such demonstration of the Scotch method and give such instructions to designated assistants as would enable them to carry on the work by giving aid and encouragement to herring packers in southeast and central Alaska, where operations were chiefly carried on. Directions in printed form were mailed early in the season to all companies and individuals who were known to be interested in any phase of the Alaskan fisheries, and their cooperation was requested in making a determined effort to utilize a much neglected food fish thus increasing food supplies and lightening the drain on other meat supplies so urgently needed abroad in the commissariat of the army of this and allied countries. The efforts of the Government along this line were met in a commendable manner by two of the large companies interested in the fisheries of Alaska, the Alaska Herring and Sardine Co., and the Alaska Pacific Herring Co., both at Port Walter. These two companies packed several hundred barrels of Scotch cured herring. Smaller operators manifested a willingness to follow the Scotch cure, and encouraging results were

obtained, although the pack was not up to expectations. The greater part of the herring pickled in Alaska in 1917 was prepared, however, according to the Norwegian formula. This may be due to the fact that it requires less work to pack herring in this way. Moreover, no particular style barrel is required, whereas the packing of herring by the Scotch cure involves considerably more labor and requires a special barrel but a better article and one that the trade demands is obtained. It was to meet the needs of an established market that the Government inaugurated or launched the Scotch cure propaganda. As a direct result of this work, 1,877,450 pounds, or 7622 barrels, of herring were Scotch cured in Alaska in 1917. At the same time 13,576 barrels were packed by the Norwegian method.

STATISTICAL SUMMARY.

\$562,002, as compared with \$509,046 in 1916. This is a very creditable showing when viewed in connection with the fact that the investments of the Alaska Herring & Sardine Co., and the Alaska Pacific Herring Co., are now included in the investments in the Jalmon industry since both companies made considerable packs of canned salmon. The number of persons engaged was 214, as compared with 392 in 1916. The products were valued at \$767,729, as compared with \$418,076 in 1916, the gain being \$349,653.

INVESTMENT IN THE HERRING FISHERY OF ALASKA IN 1917.

Items.		Southeast Alaska.		Central Alaska.		Western Alaska.		Total.	
Plants operated	No 7	Value. 100,700 177,087	No. 5	Value. 107,340 80,083	No.	Value. 5,800 9,100	14.	Value. 213,840 266,270	
Vessels: Power vessels over 5 tons Net tonnage Launches under 5 tons Boats, row and seine Lighters and scows	6 176 3 18 6 2	19,300 3,800 2,350 4,750	38 4 32	13,000 5,100 2,830 7,912 1,200	1 1 4 1	850 800 375 250	9 214 8 54 16 3	33,150 9,700 5,555 12,912 2,700	
Gear: Seines	14 1,830	• • • • • • •	7 550 96 4,990	2,300 3,905	1 65 33 430	35 0 720		13,250 4,62	
Total		320,087	••••	223,670	••••	18,245	••••	562,00	

PERSONS ENGAGED IN THE ALASKA HERRING FISHERY IN 1917.

Occupations and races.	Number.	Occupations and races.	Number.	
Fishermen: Whites Natives	79	Shoresmen: Whites		
Others		Grand total	214	

PRODUCT OF ALASKA HERRING FISHERY IN 1917.

Products.	Quantity.	Value.
erring:		
Dry salted, for foodpounds		11,349
Fresh, for fooddodo		480
Fresh, for baitdodo		25,735
Frozen, for fooddo		427
Frozen, for baitdo	3,996,180	31,821
Pickled, for foodbarrels.	21,1982	248,299
Cannedcases		326,522
Smoked, for foodpounds		700
Oilgallons.	205,992	82,396
Fertilizertons	1,037	40,000
Total		767,729

a. Fredudes 6521 farrels of 250 pounds, and 1091 keep farrels of 125 pounds lack,

L. Includes 8557 cases of 1/2 lb oral cans

intel 96 cans per case; and 7370 cases of 1/2 lb.